

Exam Board: WJEC Level 1:2
Technical award
Qualification: 5409
Assessment Information: 2 Hour Practical Exam
+ 2 hour written paper
[Link to official specification](#)

Department Information:

The Design Technology department empowers students to explore creativity and innovation through hands-on learning. Our curriculum covers product design, engineering, and Textiles, emphasizing sustainability and real-world applications. With good facilities, we cultivate technical skills and critical thinking, preparing students for future careers in the dynamic field of design.

By integrating these values into the curriculum and classroom culture, we can cultivate well-rounded students who excel not only in Design Technology but in their overall personal development.

ACHIEVE in the curriculum:

*Ambitious: Highest standards of organisation, health & safety.
Challenged to learn the highest skills awarded at this level
Collaborative: Teamwork in practicals, supporting peers
Happy: Sharing a love of the international world of food
Integrity: Respect the environmental impact of food production and waste, impact of energy and budget constraints, child poverty.
Endurance: Never giving up, learning to problem solve independently
Versatility: Cross-curricular links with biology, chemistry, physics, geography, maths, health & fitness. Understand ethical, religious, medical adaptations to diets and foods
Excellence: Whatever you do – do your best!*

Curriculum Aims & Intent:

Aims to equip students with the knowledge, understanding and skills required to cook and apply the principles of food science, nutrition and healthy eating. It encourages students to cook, enables them to make informed decisions about food and nutrition and allows them to acquire knowledge in order to be able to feed themselves and others affordably and nutritiously, now and later in life.

Resources:

*Student Textbook: Eduqas GCSE 'Food Preparation & Nutrition' – Alison Clough-Halstead, Fiona Dowling, Victoria Ellis, Jayne Hill, Bethan Jones; Illuminate publishing; ISBN 9781908682857
Student Revision guide: Eduqas GCSE 'Food Preparation & Nutrition' Revision guide – Jayne Hill; Illuminate publishing; ISBN 9781908682871
Student Revision guide: GCSE 'Food Preparation & Nutrition' Exam Practice Workbook for WJEC Eduqas (Grade 9-1)*

How we keep parents informed:

Year 11 - Progress reports are published 4 times per year, in October, December, February and March, with a face-to-face parents' evening in October.

How parents can help their child:

*Sensory feedback on students dishes/outcomes
Encourage practising at home
Visiting food /farmers markets*

Where applicable encouraging DofE students to learn food as one of their skills (we're often asked to be an assessor)

Watching food programmes such as 'food unwrapped', 'masterchef', bakeoff,

What we study and when:					
Term	Unit, Topic Or Summary Of Work Covered	Knowledge, Understanding & Skills Developed	ACHIEVE / Personal Development Focus	How The Work Is Assessed	Careers Links
1	Technological developments Food security, food waste NEA 1: Actual: Science investigation	Plan, complete & analyse a science based food investigation	Ambition, Endurance and Versatility	NEA 1: Actual: Written report 1,500 – 2,000 words, evidence & photos – No feedback given	
2	NEA 1: Actual: Science investigation PPE Revision	Plan, complete & analyse a science based food investigation		PPE NEA 1: Actual: Written report 1,500 – 2,000 words, evidence & photos – No feedback given	
3	NEA 2: Actual: Food Preparation assessment	Plan, prepare, cook, present & evaluate 3 dishes in 3 hours		Folio of evidence, 30 sides of A4 to include photos, charts & graphs – No feedback given	
4	NEA 2: Actual: Food Preparation assessment	Plan, prepare, cook, present & evaluate 3 dishes in 3 hours	Integrity and Endurance	Folio of evidence, 30 sides of A4 to include photos, charts & graphs – No feedback given	Links to chefs and recipes
5	Revision written/theory exam				
6					